

The Last Word in Winter Styles



COSTUME IN MOLE SKIN VELVET AND PASTER BLUE CLOTH

The Long, Tight-Fitting Skirt Coat Is Going Out Because It Made Only Tall Women Look Well

THE winter season is at a standstill for a few weeks longer. Fashions for the moment are stationary while preparations are under way in anticipation of an early spring opening.

It is interesting to note the survival of the fittest in present modes. The long, tight-fitting skirt coat which promised to become so popular a few months ago has steadily lost favor. The reason is obvious. It is becoming only to the tall, well-built woman. It has been replaced, in a measure, by the bolero, or shirt-coat—a sort of modified Russian blouse. The odd coat in plain and fancy cloths, taffeta or velvet, decorated in fringes and embroideries, and showing the new off shades of purple, crimson and plum, is worn with dressy afternoon and carriage suits.

The stole, in every possible form

and variety, has become more prominent, charming and elaborate. It falls from the neck in fancifully shaped pelerines and straps the full length of the dress skirt. Stole effects are carried out in graceful lines over the lingerie ruffles of the sleeves, a most elegant combination when the stoles are of velvet embroidered in gold and Oriental designs.

Velvet suits, especially the new light-weight chifon, are a feature of this winter's final decree in fashions. They are designed in military style with cape, belt and gilt buttons. The latest evolution of the skirt is shown in these velvet suits. They fall from the waist in snug lines over the hips into a carefully shaped, somewhat voluminous ruffle flare, held in place by haircloth interlining.

An ultra-stylish costume, embodying not only the most defined of present modes, but a forecast of early spring, is a combination of mole-

skin velvet and new suede cloth. The fad for capes is well treated in a very novel Eton, short and scalloped in the back and front, and long over the arms. It is posed over a full blouse of the new suede cloth in a matching tint, while sleeves of pastel blue lend a touch of contrasting and almost striking color. Narrow gold braid edges the cape and handsome gold buttons add to the decorative



AN EVENING COAT IN CRIMSON AND ROSE PINK

effect. The high collar and fancy cuff are inlaid with pastel blue cloth, braided in gold. The brown beaver sailor hat worn with this suit has a very full ostrich plume and a single knot of pastel blue velvet.

In spite of all protestations to the contrary, skirts for outdoor wear are long and ample, trailing on the ground at the back. The present mode of trimming in pendants and fringes

would be wretchedly ineffective on the useful but ugly ankle-length skirt. To be beautiful one must suffer. This is always true.

Hats, on the contrary, are small and elegant. Even at the theatre the lace or velvet toque, with one sweeping plume and a jewelled fastening, is worn in preference to the large picture hat. But it must be remembered that a plume measuring a yard



THE NEW POSTILLION COAT SUIT

In Spite of All Protestations, Skirts for Outdoor Wear Are Long and Ample, Trailing on the Ground

or more is capable of wonderful tinting. Nowadays all the colors of the rainbow are displayed in the curves and undulations of a single feather.

An example of the color contrasts so much in evidence in evening toilettes is seen in a beautiful theatre coat of shaded cloth carried out in crimson and rose pink, which is worn with a velvet gown of royal purple. Evening coats, by the way, have quite supplanted the old voluminous wraps and capes.

The coat in question, while elaborate, is fairly reasonable in cost. It is made of fine broadcloth, shading from deepest crimson to tender rose, and trimmed with an Italian lace of bold and effective pattern. A broad lace band runs all around the hem, edges the front, and decorates the back and side seams in pointed panels. A yoke of lace and rose pink ruching heads the full cape. The puffy sleeves are caught into a lace and embroidered

velvet cuff, which is also finished with a deep lace frill. Rose pink ruching is employed to outline the appliques of lace, and large gilt bullet-buttons are used instead of fasteners.

The hat is of deep purple velvet, a long feather, shaded crimson and pink, falling from a sharply curved front over the right ear and cheek. It is a touch of coquetry both novel and pretty.

The new postillion back is seen in some of the latest winter costumes. I noted a suit of the recently created putty shade with one of these postillion backs cut in a single piece with the shoulder capes. This construction gave a novel over-laid effect. The postillion pieces were of irregular lengths graduating from the center. The capes stopped short in front at the bust line, while the coat fastened with large pearl buttons in the extreme straight front style. ADELAIDE LOUISE SAMSON.

A LITTLE PHILOSOPHY FOR THE WISE—BY CAROLYN WELLS

The World Friendly.

THE fact that the Sentimental Literature of the world is composed of poems and essays mostly on "Friendship" in no way deters me from expressing my views on certain aspects of the World Friendly.

Nor am I daunted by the knowledge that my opinions and experiences are largely contrary to those of the recognized Purveyors of Sentiment. For instance, tradition insists that a friend, to be a real friend, must be loyal, constant and true. Now this is illogical on the face of it, for loyalty, constancy and truth are innate qualities, and not to be acquired for the purposes of friendship. There are plenty of people in this world who are congenitally incapable of the above mentioned virtues, and yet who are most charming, interesting, amusing and altogether delightful.

Are these people to have no friends just because they lack a certain few of the Christian graces? In all probability they are overflowing with other characteristics that make for ideal friendship.

And among these characteristics none is more important or more necessary than congeniality of tastes. Much has been written about the attraction of opposites, and this theory may hold true regarding personal appearance, worldly conditions and even temperament.

But in an ideal friendship congeniality of tastes must be a factor. This insures pleasure in the same pursuits, and sympathy in the same pleasures. But it is only in mental tastes that absolute congeniality is imperative.

For instance, though I may prefer carved mahogany and old prints, yet I can enjoy my friend in his house full of cosy corners and draped fishnets.

But a friend possessed of mental cosy corners and having a soul draped

with spiritual fishnets is outside my friendly pale.

Granting, then, perfect mental congeniality, there is nothing more to be demanded in one's friend.

And, consequently, the wider spread and more diversified one's mentality is the more friends he has. A friend should be, first of all, a good comrade. Pleasurable intercourse is all that a friend need give us, but of that we must be sure, with no dependence on weather, mood or circumstances. And the real friend does this involuntarily. It is the cause, not the effect, of his friendship.

Another popular fallacy concerning a friend is the idea that he has claims upon us. There is nothing more fatal to a friendship than the notion that a friend has "rights." That's just what he doesn't have.

Relatives have rights, lovers have rights, neighbors have rights, even strangers have rights, all of which we are bound to respect. But a friend, thank heaven, has no "rights," and claims none.

That is one great beauty of a real friendship. The absolute irresponsibility of the two friends toward each other. The ideal friend has none of the petty curiosity that seems to be inborn with relatives or neighbors.

He may be reticent or discursive about his own affairs. In neither case does he evince more or less friendship; for friendship is not founded on confidences. Confidence, which is another matter, is found in the ideal friend to a certain extent.

Of my best and greatest friends I would say I have absolute confidence in their loyalty and truth, just so far as it suits their purposes to be loyal and true to me.

To say more than this would be to brand my friend a hypocrite and lacking in common sense.

Of course, my friend is not going to exhibit toward me envy, hatred and malice, but, on the other hand, neither is he bound to show devotion or self-sacrifice. Those things belong to love, and though love may exist for us in the same heart with friendship, it is

a separate and distinct proposition. The most satisfactory friendship, however, is one that is not accompanied by love. The most enjoyable, exhilarating, spurring experience is an interview with a congenial comrade, who agrees with our views because they are also his, and whose conversation, whether question or answer, meets a ready understanding and appreciation in our own mentality.

In the presence of such a friend as this, moods fade away, or unconsciously adapt themselves, and life seems especially well worth living. Self-consciousness is entirely absent. Our talk is simply thinking aloud, but with the added delight of an appreciative audience. Our friend's praise of our wisdom or bon mots is welcome, for that we know it is sincere; and his blame is equally welcome, for it is equally well deserved.

To such a friend as this our mind goes out often in absence, and we gladly look forward to the next meeting. Of course, a friend may be blessed with beauty, wit or grace quite apart

from his friendly qualities. In such cases we accept the gifts the gods provide and are thankful. But these things in no wise add to the quality of our friendships, and are, in fact, quite separate and apart.

For instance, we may have two friends toward whom we are equally friendly, and with whom we are equally congenial. But perhaps in a time of grief or sorrow we long to see one and shrink from meeting the other. This is only because one is possessed of sympathy, and has a satisfactory way of expressing it, while the other is lacking in these respects.

Often the wisecracks have told us that old friends are best. As an unqualified assertion, how can this be true? May we not meet to-morrow one who shall prove to be the best friend we have ever known?

Truly, friendship does not depend on lapse of years alone, and the friend whom we have known longest may have the fewest of those things which go to make up a friendship. And so

let us not meet a possible new friend with uncertainty and suspicion just because he is new, but give him the benefit of the doubt, for he may prove to be the very one we've long been looking for.

Friendship is almost entirely subjective. To have friends one must be capable of being a friend. And yet some of the best of great men have failed to understand friendship.

Thoreau says, "To say a man is your friend means commonly that he is not your enemy." This speech may have a message for somebody, but to the apostle of friendship it is meaningless babble.

Montaigne wails, "Ah, me, my friends! there is no perfect friend." But this was probably said in epigram, and so not to be taken seriously. The nearest approach to truth in the matter is perhaps found in Walt Whitman's lines:

"Surely whoever speaks to me in the right voice, him or her shall I follow."

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A Chinese Baby's Christening

When a Chinese baby is a month old it is given its first public reception, and all its relatives and friends are expected to send presents. The mother holds it in her arms, kicking and screaming, while its head is shaved. It is then given its first or "milk name," which is supposed to last only till it enters school.

These names are often fanciful and poetic. Girls are called "Lovely Autumn," "Pure Flower," "Lucky Pearl," "Golden Harp," and "Jade Transparent." The boys may receive names meaning "Dog," "Flea," or "Hog," or they may be merely numbered in rotation of birth, "One," "Two," "Three." Some are luckier,

receiving such lofty appellations as Wu Ting-fang, the name of the Chinese Minister at Washington, which means "Fragrant Palace," or Li Hung Chang, "Illustrious Bird." Often the "milk name" sticks to its owner throughout life.

Pewter Returns to Fashion.

Among the pretty wares in the stores for table use is pewter, which was popular in the days of our great-grandmothers. It is now being shown in quaint and artistic forms for fruit and flower holders, and is ornamented in repoussé. The handles and tripod feet are well designed, and, as pewter takes a soft and lustrous polish, the articles being unusually attractive to the eye.

HOW TO COOK PARSNIPS AND TURNIPS

To cook a turnip to perfection, take a medium-sized Russian turnip which is sufficient for a family of four persons. Select a very heavy turnip and one that has very little coloring near the top, but is a light yellow all over and quite smooth. Wash the turnip clean in cold water, then cut it in quarters and peel it. After peeling, cut it in smaller pieces, let them soak in cold water an hour, then put them in a saucepan with enough cold water, slightly salted, to cover them. Cover the saucepan closely, set it over the fire and let the turnip cook

till each piece is so soft it may easily be pierced with a fork. Then drain off the water, set the saucepan back on the stove and shake it over the fire in order to let the moisture evaporate.

When the turnip is as dry as possible, mash it quickly till every lump is out, then press the pulp through a coarse colander or beat it up till quite light with a wide fork. Season slightly with salt, add a generous quantity of butter, which must be stirred through with a fork, and, last of all, stir in a well-rounded tablespoonful of sugar. Keep the saucepan over a low fire while mashing and seasoning so as to keep the turnip hot.

When thoroughly seasoned, put the mashed turnip in a hot vegetable dish without a cover, make it up in a mound shape, make a little well on top, fill it with butter, put some little splashes of freshly ground black pepper over the surface, and serve.

Parsnips are excellent cooked in several different ways, but in no way are they better than when boiled with a cream sauce.

Select small parsnips—and remember that they are better after very cold weather comes. Scrape the outside skin off, cut them in half lengthwise, cut the halves in pieces two inches in

length, let them soak in cold water for about an hour, then put them in a saucepan over the fire with just enough cold water to cover them. Salt the water very slightly and add a heaping tablespoonful of sugar after the water comes to the boiling point.

Let the parsnips cook gently till they are soft enough to be pierced with a fork, then drain off the water and let them dry over a slow heat. Then lay them in a deep vegetable dish without a cover and pour over them a thick rich cream sauce and serve.

Cooked and served in this way, parsnips are an excellent accompaniment to roast beef or roast mutton.

JULE DE RYTHER.

Illuminated Leather Novelties

"Illuminated leather" table mats and spreads are taking the place of the burnt leather novelties which have been so popular. Some rich effects are obtained by this new method of decoration, which is far handsomer than anything ever devised by the pyrographer. The work is done by the use of a stencil, and the decoration is in the embossed style.

One of the most elegant table mats is circular in shape and about thirty-six inches in diameter. It is of dark brown leather, and has a Grecian scroll border in gold, with raised iridescent figures above it. As the light falls on the mat, the latter appears to be illuminated, hence the name.